









## POULTRY.

## Practical Poultry Points.

At a farmers' institute in New York State one of the essayists told "H. W. I. Make Poultry Pay." He has a modern poultry house 355 feet long by six feet wide, and a brooder house 35 by 45 feet, two at right angles. He secures good ventilation by running a six inch pipe from the floor up through the roof, with a hood on the upper part and a damper in the lower part. This ventilates and prevents all dampness in the poultry house. He prefers a cement floor in a wood shed because it is so cheap. The roosts are cleaned once a week and sprayed with solutions of carbolic acid and kerosene. His incubators have a united capacity for 1100 eggs.

He attributes his success to a close study of the needs of the fowl, the giving of pleasant and warm quarters, and an abundance of properly varied food. He gives in the morning a warm wash of corn meal, bran, peas and oats, what at noon, and corn just before they go to roost. As a vegetable food he uses plenty of oat meal and bone. He is thus able to produce fancy poultry and eggs for the New York market, and gets fancy prices for them.

Where the fancy of the buyers is for a brown-shelled egg, either the White Wyandottes, Langshans or Rhode Island Reds should fill the demand very well if they do not prove too dark. Some of them are a very dark brown, although there will always be a difference between different strains, though they may be thought as nearly alike as the other, and also between different fowl in the same lot though they may be own sisters. The Plymouths are not so dark, but usually average a little darker than the Brahms, and we think quite as heavy though not looking so large. Where he comes dark is in New York market, for a white-shelled egg, it will be found that the White Leghorns are the eggs of larger breeds. The Minoras are also very white, but such as we have seen are not large. In this respect they do not seem to be equal to the Black Spanish. We do not consider that color of the shell is any indication of the quality of the egg, but where one is in the business for profit, it is like many other things, it is less trouble to produce what the market calls for than to convince the buyers that they want just what you have to sell.

When the hens are let out after having been confined to the house for a week or two, by reason of snow storms or very cold weather, we soon begin to hear of cases of broodiness. The cause of this is, of course, the lack of exercise, and the fact that they have been kept in a confined space. The remedy is to let them out as soon as the weather is such that they can be safely let out. This usually arises from one of two causes, or perhaps as often a combination of the two. If they had been given enough of green food, or even of clover hay, they would not be so greedy for the frost-bitten grass in the field. If they have not been getting sufficient exercise, they will be greedy for the stoppage of digestion may really have begun in the gizzard, and the grass have become packed in the crop because the gizzard would not take it as fast as it should have done. The trouble would not be noticed until the crop was full, and by that time, though the organs below were empty and ready to receive it, the crop would be so tightly packed that it could not be separated and passed.

If the condition of the fowl is noticed in season, it is sometimes possible by working the crop with the fingers crowding the contents gently downward, to work it off in that way, when it should be followed up by giving a spoonful of sweet oil, castor oil or fresh lard to carry it on through the intestines. Feed the bird lightly the next day, and see that she has plenty of water and a supply of clean grit. This also should be the after treatment, and perhaps for several days. If it becomes necessary to use the knife to open the crop and remove its contents, but prevention is better than cure and usually quite as easy. See that they have clean grit every day and be sure that they have as much green food or steamed clover as they care to eat before they go out.

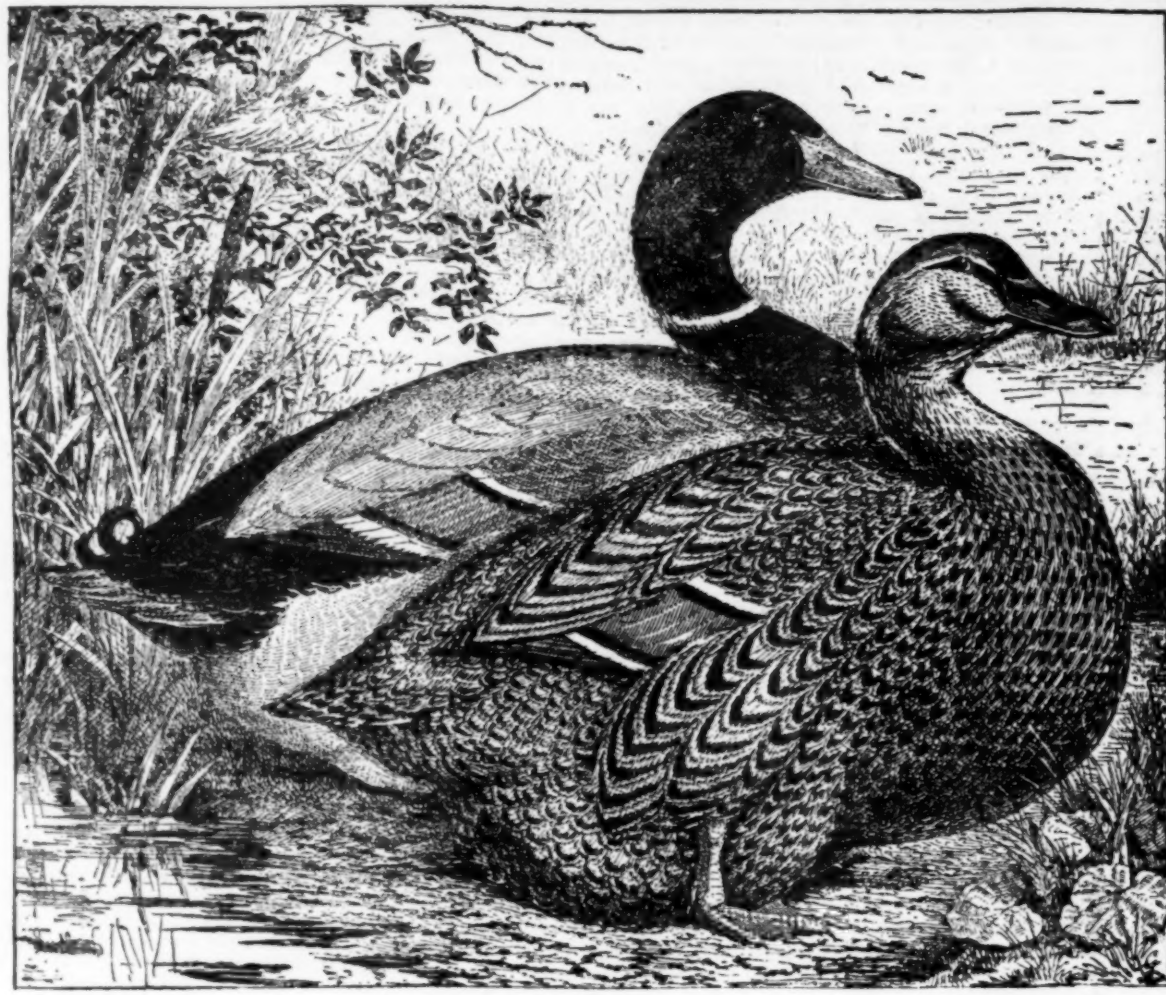
A correspondent of the Michigan Farmer says in reporting the poultry show at Detroit:

"There was one thing we noticed, and that was that nearly one-third of the exhibitors were farmers. This seemed to us strange, but when we stop to think we can see why it is so. The farmer can raise better birds than the city man, for he has the people will know him. He also gets acquainted with a great many breeders that he would not know if he stayed at home."

At the poultry show in Boston, we think not one-tenth part of the exhibitors or of the visitors were farmers. And yet what the writer quoted as said about farmers, we believe is true. But at Boston farmers were invited to exhibit, and the people will know him. He also gets acquainted with a great many breeders that he would not know if he stayed at home."

By the way, we did not discover at the show, nor afterward until our attention was called to it, that in the exhibit of dressed poultry, which was large one with many entries, the Light Brahmas captured first prize on best pair of broilers, best pair of roasters, best pair of fowls and best pair of capons. We do not care who the exhibitors were who owned them, but we are pleased to know that this old breed, so long and so deservedly a favorite in the Eastern States, and among farmers more so than among fanciers, can yet claim to hold highest rank as a table bird at almost any age.

And we do not feel jealous because it was able to win over the so-called American breeds, for we claim that the Light Brahmas are known to be a triumph of the skill of the Chinese and Brahmaputra fowl exhibitors at our first hen show in Boston, in 1892. We think, as to the really a new breed, as much as the Plymouth Rocks or Wyandottes. But at that time it was thought that more than half the excellence of the fowl consisted in their being imported from some far-distant land, and so far from claiming the Brahmas as an American creation, obtained by mating imported birds of their progeny entirely different in color and shape, and selecting a type of chicken to breed out of that, it was thought necessary to tell tales that would make like the yarns that bogus dealers used to tell when trying to sell others who they claimed to have smuggled into the country. We cannot prove such stories



PRIZE RAVEN DUCKS.

to have been false, but we have reason to doubt some of them.

## Poultry and Game.

There have been very light receipts of poultry since the storm began, and all fresh-killed stock is scarce and higher. Cold-storage stock is selling very well, and there is enough on the way expected to arrive before the supply here has been exhausted. Fresh-killed Northern turkeys are selling at 20 cents a pound and chickens 15 to 20 cents, fowl 12 to 14 cents. Western turkeys 10 to 13 cents and 11 to 15 cents. Western chickens 8 to 10 cents for ordinary and 11 to 14 cents for choice lots, fowl 10 to 12 cents. Capons are 13 to 15 cents for Western, and 18 to 20 cents for Philadelphia. Ducks and geese steady at 8 to 10 cents. Pigeons scarce at \$1 to \$1.50 a dozen, with squabs at \$2 to \$2.50. Live fowl 10 cents and chickens 8 to 10 cents.

Grouse are higher, small 85 cents to \$1.15 a pair, with heavy dark at \$1.25 to \$1.65. Quail steady at \$1 to \$1.50 a dozen. Maryland canvas backs \$2 to \$3 a pair. Mallards and black ducks 65 cents to \$1 and redheads \$1 to \$1.50, teal, wild geese and ducks 15 to 20 cents a pair. Rabbits 16 to 18. Jack rabbits 40 to 50 cents for dark and 60 to 75 cents for white. Venison ground scarce but unchanged in price, 3 to 10 cents whole, and 10 to 12 cents for saddle.

## HORTICULTURAL.

Orchard and Garden.

If we were asked to decide whether sheep, swine or poultry were likely to prove the most valuable in an orchard, we could not answer without a very thorough knowledge of all the conditions. Perhaps it might not be far from correct to say, whichever the owner likes best, understand best, and for these reasons will take the best care of.

The sheep would demand the least labor in caring for them, and might prove best for the man who desired to put in nearly all his available time either at other farm work or at some trade or profession which might not allow him to be on hand to feed swine or poultry at regular hours and to give the other care they would need every day. But sheep would not do for an orchard or young trees, as they might take a fancy to gnaw the bark unless they were protected by wire netting, and a still more serious objection would be that it would necessitate keeping the orchard in grass, which is not good for young trees. Old trees that have sent roots down below the grass roots will often do well if the ground is made rich enough, as it would be if used as a sheep pasture, with sheep enough to eat the grass, and grain enough to keep the sheep and lambs in good condition. Young trees suffer more from a lack of moisture if a crop of grass is growing among them than old trees do.

Swine, like sheep, destroy the fallen fruit, and with it the fruit of some of the worst insect pests, benefiting the fruit crop in two ways by this. But old hogs also sometimes attack the bark of the trees, and also in rooting they sometimes eat the tree roots and expose others to the air, thus injuring the feeding capacity of the tree. If swine are to be kept in the orchard we should prefer spring pigs of weight 75 or 100 pounds each, when they should be put up to fatten. They might not injure the trees much when larger, and we have allowed the old sows to run in the orchard with the pigs, and saw little harm and much good in so doing, but the orchard was a large one, and the trees were old and large, and we thought a little root pruning would not hurt them. And the whole drove of sows and pigs was not more than half as many as should have been there for the best results to the orchard. It would be a better way to have more swine and have them all young. They would be ready to take out and put in fattening pens before it was time to harvest the late apples.

Poultry in an orchard or elsewhere requires some one who can devote much time to take care of them, to rear chickens as well as to keep them healthy and growing and laying well. They do not eat the fallen fruit, at least until it is ripe and mellow, in which case they are liable to damage it much, but they are quick to detect and destroy insects, either in the larva, pupa or perfect form, and if there are enough in the orchard they will keep them nearly exterminated unless some neighbor breeds insects to replenish the supply frequently. If the fowl are numerous they keep the soil fertile and the trees grow rapidly like young, perhaps too rapidly for some varieties, making too rank a growth of wood, but we prefer the poultry for a young orchard unless it is set in very rich soil.

There are some of the advantages and disadvantages of either way of keeping up the fertility of the orchard, and it will be seen that with a stock of either sheep, swine or fowls, the advantages are greater than the disadvantages, and we should say that no method of cultivation will give as good results unless it requires much labor with small or no returns in the way of

crops. There should be a profit on the animals or poultry after paying for labor greater than could be obtained for almost any kind crop.

We do not care to encourage the excessive use of hard labor, but in taking of orchards we should do an injustice to one of its products if we failed to notice the statement in an English paper that the Pasture Institute has discovered that older is a better idea. In investigating Norman older for bacteria they found that "the bacillus of typhoid or typhoid died in older in two to 15 hours, owing to the acidity." The older should contain at least two per cent of malleable acid to produce this effect, but ordinary pure older contains this when it reaches the stage where it is usually called "hard." At this stage it kills the bacillus in from two to three hours, and if its sweeter may take from three or four up to 20 days, according to the percentage of acidity.

The difference in opinion about the use of Davis apple and the Kiefer pear seems to depend more upon whether they are grown for sale or for home use. For the latter purpose few would claim them to be quite up to second class, but they grow well, yield good crops and sell readily. They also bear transportation well and keep well. Some one has said that they are fit to eat only when they have begun to decay, but the general opinion seems to be that they are best used as a cooking fruit. One speaker said that the growers of these fruits made money by selling them and eating better varieties. They are better appreciated by growers in the Western States than here, because they come into bearing quite early, and it is said that few apples there live to give more than 15 years bearing. Before that time passes they hope for better varieties, and some are trying to produce such apples by seedlings from the Russians. They want size and the popular color, a bright red, or red mixed with yellow, combined with long keeping fruit and hardy trees. They may obtain it by crossing some of the varieties they now have, but it must be a work of time, unless there should be found the right thing among the seedlings produced by accidental crossings.

The ground cherry, sometimes called the strawberry tomato or husk tomato, although it does not belong to the same family of plants as the tomato, is a most excellent fruit for preserving, and many like them to eat uncooked, while others pronounce them too sweet, so as to be a little sleekish in flavor. Yet, like the tomato, a liking for them is easily acquired by most people.

They have the advantage of coming when small fruits are gone, and we have seen limited quantities sold quite early from five to ten cents per quart. They are easily grown, and if started under glass may be set in the field when the tomato plants are set, about 34 to four feet apart each way, and should be ready for picking about the middle of August. It is claimed that about 200 bushels to the acre have been grown in two ways by this. But old hogs also sometimes attack the bark of the trees, and also in rooting they sometimes eat the tree roots and expose others to the air, thus injuring the feeding capacity of the tree. If swine are to be kept in the orchard we should prefer spring pigs of weight 75 or 100 pounds each, when they should be put up to fatten. They might not injure the trees much when larger, and we have allowed the old sows to run in the orchard with the pigs, and saw little harm and much good in so doing, but the orchard was a large one, and the trees were old and large, and we thought a little root pruning would not hurt them. And the whole drove of sows and pigs was not more than half as many as should have been there for the best results to the orchard. It would be a better way to have more swine and have them all young. They would be ready to take out and put in fattening pens before it was time to harvest the late apples.

The Ohio Experiment Station has issued a bulletin to warn the farmers that tree pedicels or so-called galls of nurserymen are selling peach trees in various sections of the State at 50 cents each, or about five times their full value, and claiming that they are proof against the yellows, being grafted upon imported stocks, some from France and others from Canada. The bulletin characterizes all such claims as false and humbug, and if it does not see Russian language, it is positive in its assertion.

It is not known that trees grown in France or Canada are always free from the disease, but it is known that any peach tree, whether grown, is liable to have it, though some varieties may be less susceptible to it than others. Most reliable nurserymen take all reasonable precaution not to propagate peach trees from those which have the disease, and not to use seed from infected fruit, but none of them would warrant any variety to be proof against the yellows.

It is about time for the nursery agents to come round, and we have usually found them fairly honest fellows in this section, though their pictures of fruit and trees are handsomer than we ever saw them outside of a catalogue, and their bottled specimens do in some way make the fruit look larger than the bottle it is in. If our own eyes deceive us we cannot blame the agent, but when they make such statements as the above, contrary to the experience of all men who know anything about fruit trees, they are not good men to trade with, and those who read horticultural papers will not buy of them.

Most fed to the dog produces a greater feeling of satiety than any other food, and forms a greater stay to the stomach, because that organ is the seat of digestion, and is occupied by it for a longer time.

## Spread of Noxious Insects.

[By Prof. Clarence M. Weed, before the Massachusetts Horticultural Society.]

The increase of noxious insects which has been so remarkable during the last sixty years is the natural result of changed conditions. Among the principal factors tending toward it may be mentioned: (1) the massing of crops in limited areas; (2) the facilities for transporting insects long distances by vessels and railways carrying agricultural products; (3) the abandoned farms and orchards that serve as breeding grounds; (4) the destruction of forests and the cultivation of prairies; and (5) the decrease of birds.

The operation of these various causes, together with the enormous power of multiplication possessed by the insects themselves, has led to a constantly increasing injury to the cultivated crops, until today these tiny foes exact a tribute of ten per cent of the crop produced of American agriculture. They form an omnipresent host of taxgatherers, taking possession of the farmer's crops and enforcing their onerous demands without process of law, unless preventive measures are vigorously prosecuted.

Portentously, however, there is an extended silver lining to this dark cloud of insect injury. If these creatures have increased on every hand, our knowledge of methods of controlling them has also augmented with the passing years. Many of the remedies proposed 10 or 20 years ago seem now foolish and impracticable. Within the last decade, especially, the progress has been phenomenal. It has been shown that many insects can be checked by a proper crop rotation, and that others are easily killed by improved insecticides. But the most important advance has been the introduction of the spraying machine, an apparatus by means of which insect-killing substances may be easily and rapidly distributed over the surfaces of trees, shrubs, vines and herbaceous plants.

It is frequently supposed that almost any sort of bug, worm or spider that flies or crawls about is an insect, but strictly speaking, a large proportion of these creatures are not insects at all. For example, a spider is not an insect; neither are the thousand-legged worms so often found under boards. In both these cases the creatures have too many legs to belong to the insect class. Spiders have eight legs, and the thousand-legged worms have more, while the true insects have but six.

The body of an insect is also divided into three principal regions—head, thorax and abdomen. A majority of them are also characterized by undergoing a series of development of a series of well-marked changes or transformations. Such insects exist in four distinct stages, namely: (1) the egg; (2) the larva or caterpillar; (3) the pupa or chrysalis; (4) the adult or imago. We may take for example the common cabbage worm; the white butterfly deposits singly, or in clusters of two or three each, small yellowish eggs upon the cabbage leaf. These soon hatch into little green larvae that feed upon the substance of the foliage; in about two weeks they become full grown, when they generally leave the cabbage plant, and finding some suitable shelter—beneath a board or under the eaves of a fence—change to chrysalids. They remain in this condition about 10 days, when they emerge as butterflies.

An insect which goes through so distinct a series of changes as this is said to have complete transformations, to distinguish it from those having incomplete transformations. For example, our common grasshopper hatches in spring from eggs deposited in the ground the previous season. The newly hatched grasshoppers resemble the adults in general appearance, but are smaller and have no wings. They gradually increase in size and molt or shed their skins at frequent intervals. They continue active until they become full grown, having no quiet pupa or chrysalis stage. Such insects are said to undergo incomplete transformations.

Injurious insects have many natural enemies to contend with. Among the larger animals they are preyed upon by the "fowl of the air and the fish of the sea"; frogs lick them up with their viscid tongues, and toads are continually sending them in search of the "mystic jewel" within their bodies, while snakes, lizards, moles, skunks and a host of other animals are their constant enemies. But more destructive than any or all of these are the foes of their own class, the predaceous and parasitic insects.

Predaceous insects are those which attack other insects from the outside, devouring them bodily, or sucking out the life blood. The handsome little lady beetles, the two-winged robber flies, or the four-winged dragon flies form a good example of this class. So, also, do the black ground beetles, found everywhere under sticks and stones. Some of the largest of these are called caterpillar hunters, because they feed upon canker worms, army worms, cut worms and various other insect pests. Other predaceous insects live in ponds, lakes and rivers, devouring mosquitoes and related creatures, while still others burrow through the earth and devour the insects found therein.

The common dragon flies or devil's needies are good examples of predaceous insects. The adult dragon flies lay eggs upon the stems of plants growing in ponds and streams. The eggs soon hatch into small larvae that live in the water upon young mosquitoes and other aquatic insects. In about a year the larvae become full grown; they then crawl up out through the water, the skin splits open along the back, and the adult dragon fly appears. It rests awhile to expand its wings, and then flies rapidly through the air in search of winged insects of almost any sort.

Parasitic insects differ from their predaceous cousins in that they develop within the bodies of their victims, and thus destroy them. These also are exceedingly numerous, both in individuals and species. A good illustration of the habits of this class is found in the small, four-winged, black fly that destroys the common grape caterpillar, an insect closely related to the familiar tomato worm or tobacco worm. This fly deposits a number of eggs beneath the skin of the caterpillar, and these eggs soon hatch into minute worms or maggots that absorb the body juices of the worm and develop at its expense. After a few weeks these maggots become full grown, and burrow their way out through the skin of their hapless and helpless host. They then spin their white and silken cocoons upon his back. Within these cocoons they change to the pupa or chrysalis state. About two weeks later they again change, and the legless little maggots find themselves transformed into neat and pretty black flies, with four wings, a long, thin leg, like the one which a few weeks before deposited in the caterpillar the eggs from which they developed.

These parasites are frequently subject to the attack of a still smaller parasite, which destroys them as they destroyed their host. In such cases the first-mentioned species is called the primary parasite and the other a secondary parasite.

It is the presence of these secondary and other parasites that makes the subject of injurious insects and their enemies extremely complicated. For example, in New Hampshire we have been studying for several years the life history and enemies of the all too common American tent caterpillar, the pest which for so many seasons has plighted its unsightly tents in the orchards and along the high roads of New England. More than 20 species of parasites have been bred from this insect, yet the pest has continued to be destructive for several years. Last season it was destroyed in vast numbers, not by parasites, but chiefly by a bacterial disease. This experience shows again that parasites are not to be depended upon to keep injurious insects permanently in check.

It is fortunate that this American tent caterpillar is restricted in its food to comparatively a few kinds of trees. Were it a more general feeder, these periodical outbreaks would be matters of much more serious concern than they now are. An illustration of this fact is seen in the history of the closely related forest tent caterpillar, which feeds upon a much greater variety of fruit and shade trees. In its life history it is very similar to the common species; it is a native American insect, and is beset by hosts of enemies, yet during the last century there have been frequent and destructive outbreaks of it in many parts of the United States. In Maine, New Hampshire and Vermont during the last few years such an outbreak has been taking place. Last season immense damage was done over large areas of forest growth, the woods in July looking as bare of foliage as they do now.

The forest tent caterpillar perhaps better than any other illustrates what would happen if the people of Massachusetts should permit the spruce moth to escape from its present boundaries and become a scourge to the agriculture of the United States. This forest caterpillar is an American insect; for untold ages other American insects have learned to prey upon it, but notwithstanding this the caterpillar at frequent intervals becomes so abundant as to do immense damage over large areas. There is every reason to believe that the spruce caterpillar, even if we import every species of parasite to be found upon it in Europe, would be vastly more destructive. Its range of food plants is much greater, especially as to its habit of attacking coniferous trees; it is a harder species; it is not so freely eaten by birds, and it has that peculiar and undoubted advantage which the alien insect, rabbit or sparrow enjoys over the native inhabitant. The argument so often heard that the spruce moth can safely be left to the mercy of its parasites is contradicted by the experience of every economic entomologist in the land. Any one who believes the argument sounds would do well to visit next June the regions infested by the forest caterpillar.

In conclusion, let me say that in view of the progress made in the last 25 years in our knowledge of injurious insects and the methods of preventing their injuries, we should be sanguine concerning the future of our crops. But the experience of the present decade has shown us as never before that these pests must be reckoned with in the plans of the individual, the State and the Nation. There are hosts of pests which have not yet invaded our country which are likely to be called upon to fight, unless rigid means of exclusion are put in force.

It behooves every man interested in horticulture to be on the lookout for new and strange insects, especially on plants from abroad, and to take no chances that can be avoided of introducing these insidious foes.

Eggs were more directly affected by the storm than any other article of produce. Sales of fresh turkeys on Monday were said to be 25 to 30 cents, and Tuesday there were sales at 28 to 30 cents, the market closing firm at 30 cents for best marks. A drop from all shipping points indicated very small supplies, and the scarcity may continue during the remainder of the week. It is many years since the conditions were anything like the present. Held eggs were sold early in the week at 25 cents, but the stock on Saturday was reduced to about 750 cases, and it has very little bearing on the general market.

Bradstreet's reports the export of wheat (dressed) as wheat from both coasts set at \$7,800,000 bushels, compared with 6,885,418 bushels the previous week, and 3,419,504 bushels in the week a year ago. Since July 1, exports aggregated 155,597,700, against 158,648,425 last year. Corn exports from both coasts last week 3,865,632 bushels, compared with 3,697,731 bushels previous week and 4,508,013 bushels last year. Since July 1 corn exports aggregated 103,579,376 bushels; last year, 108,506,731.

The shipments of leather from Boston for the last week amounted in value to \$170,000, previous week, \$200,770; similar week last year, \$145,645. The total value of exports of leather from this port since Jan. 1 is \$760,446, against \$1,060,958.

The total shipments of boots and shoes from Boston for the week have been 77,147 cases, against 82,416 cases last week, 89,553 cases in the corresponding week last year, and 73,838 in 1897. The total shipments thus far in 1898 have been 473,679 cases, against 478,927 cases in 1898, 529,250 in 1897 and 440,471 in 1896.

The value of exports of general merchandise from the port of New York for the week ending today was \$7,018,664, against \$7,744,783 preceding week and \$7,918,851 last year; last year, 1,800,490,551, against \$5,835,686 last year.

The imports of dry goods and merchandise at the port of New York last week were valued at \$11,971,332, against \$7,856,810 in the preceding week and \$9,204,317 last year; since Jan. 1, \$58,607,998, against \$51,678,833 last year.

The exports from the port of Boston for the week ending Feb. 21, included \$3,616 worth of butter, 24,300 pounds cheese and 14,450 pounds of beef.

For the same week last year the exports included 5749 pounds butter and 411,934 pounds of beef.

The shipments of live stock and dressed meats last week included 1306 cattle, 888 sheep, 10,208 quarters of beef from Boston, 1767 calves, 170 sheep, 10,083 quarters of beef from New York, 250 cattle from Baltimore, 1508 sheep, 1017 sheep from Portland, 365 calves from New York, a total of 5246 cattle, 3070 sheep, 20,386 quarters of beef from all ports; 3676 calves, 1558 sheep, 18,286 quarters of beef to Liverpool, 770 cattle, 815 sheep to London, 250 cattle to Glasgow, 300 cattle to Hull, 230 cattle, 152 sheep to Bristol, 2000 quarters of beef to Southampton, 14 cattle, 170 sheep to Bermuda and West Indies.

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President Eliot is to be heartily commended for his able support of the movement which would give pensions to faithful teachers who have served in the service. "That is the least thing," he says, "the city of Boston can afford to do. Boston cannot afford to have worn-out teachers."

Governor Long, as we fondly call him, gave a most little stab at our failed rigidity when he accounted for that fall of the Washington thermometer by the fact that "five carloads of snow" had been falling on the capital. But wasn't he proud of the Massachusetts member of the Cabinet who had come, full of honors, to visit us.

In his sermon preached before St. Andrew's Brotherhood in Trinity church last Sunday, Bishop Hall severely discommended the tendency of the day to discuss from the pulpit all sorts of social problems, even matters pertaining to the war or its settlement. The printed report of his address occupied one column in the next day's paper, while alongside, as if to emphasize his remarks, was the regular Sunday crop of Philippine discussions!

W. W. Ransom desires to notify our readers that at a recent meeting of the Boston Market Gardeners Association it was voted to invite our readers to meet with them the remainder of the season. The meetings are held once in two weeks, at the rooms of the Fruit and Produce Exchange, Quincy Hall, Boston. This week's meeting is Saturday, the 25th inst., at 2 P. M. Subject, "Discussions of Commodities," by Professor Stone of Amherst, Mass. All are cordially invited.

In Senator Hoar's eloquent tribute to the ability and good qualities of Aguinaldo, he does not seem to have mentioned his business qualifications, and the shrewdness which enabled him to draw \$500,000 from the Spanish government for withdrawing his moral support from the previous insurrection there, nor his wisdom in seeking safety in Hong Kong which he could return under the protection of the American navy. Did Senator Hoar forget these evidences of patriotism, or did he think they were the characteristics of a second George Washington?

The billposters, it seems, are exerting all their strength to crush the Legislature movement directed against glaring advertisement displays. One large billposter has sent circulars to sundry parties who are in the habit of employing him, asking them to send in petitions to their senators and representatives urging these legislators to vote against the bill. Inasmuch as the billposter is right in his own line of trade here, it would behoove the public to be up and doing, and make its wishes felt at the State House in regard to anti-poster legislation.

We are glad that the rector of St. Paul's Church has declined the call to New York and decided to remain here. Dr. Lindsay is a man whom we want in Massachusetts. A conservative churchman, an excellent preacher and parish worker, a charming conversationalist of wide and varied information, he has given color, poise and piquancy to the position he has so successfully filled in Boston during the last ten years. He has abundant common sense, good nature and a level head. He does not lose sight of the great fact that in the long run it is the heart that rules in life, and he has never evinced any desire to make his own views as a clergyman of the Episcopal Church the criterion of truth for other people. Under his ministry St. Paul's Church has made substantial progress in all good works.

Mr. Shuman's story of the march of improvement in our City Hospital was well told. As he stood in the new amphitheatre, this president of the board of trustees, whose services have saved him the gratitude of hundreds of this city's sick and suffering, might indeed have said with truth, "Look about for evidence of what we have been able to accomplish." Likewise impressive was the business-like fashion in which the eloquent speaker reviewed the economical progress of the hospital's management. America has always been generous in dollars and cents saved, and when lessening of expenditures means no decrease of efficiency, this is most commendable. Therefore when we learn that in our magnificent new hospital forty-five cents less is spent on each patient than was necessary in 1896, though the thing may seem paltry, it is not, for 5700 patients were treated in the wards this past year, besides 19,000 in the out-patient department.

There is certain to be far less Southern competition in early fruits and garden vegetables the coming season, because of the widespread destructiveness of the storm which has passed to the north within the last few days. This will make a good market and higher prices for the products of Northern greenhouses, which should be forced to their utmost capacity, and this year may grow vegetables that Southern products usually make unprofitable. Fortunately now are those farmers who have erected greenhouses during the past year. Almost anything they plant in them the present season is sure to bring them good pay for the work, and in many cases go far towards paying the original cost of the greenhouse. As the season will begin with a scarcity of fruits and vegetables, it is not likely that prices for either will go very low, unless the Northern product grown out of doors is unexpectedly large.

Severe cold weather has generally prevailed throughout the country since February began. It has been much more severe at the South, even so far as Texas, than it has in more northern regions. There are serious fears not alone for the peach crop, but for other fruits as well, in the Southern localities where the bulk of the peach crop is produced. At Washington, which is not far from Delaware, the temperature on Saturday last week went as low as -15. At Boston the lowest thus far has been four below zero, or 11° warmer. Even if the peach buds were unawakened by previous warm weather, a temperature of 10° to 15° below zero is enough to destroy them. There will probably be losses in other fruits, especially in Southern regions, where the buds have been prematurely swollen. It looks now as if Northern localities would furnish more fruit the coming season than those of the South, and those who are able to grow good fruit of any kind the coming season would get good prices for it. Where fruit buds are yet unopened something can yet be done to save them from future injury by wrapping them with straw, and thus for a time shielding them from the severest temperature. A

wrapped-up tree is warmed to some extent by sap, which even when the ground is frozen is sent by its roots to all portions of the tree.

The most extraordinary law yet proposed for the concentration of power in the hands of one man is to be brought before the New York Legislature this winter. It provides for the appointment for life of a State superintendent of schools, at a salary of \$12,000 per year. He is to appoint all the deputy superintendents throughout the State, and these are to select all the teachers, subject to his approval. Under the present law the district superintendents are chosen every two years by vote of the people of the districts, which, except in cities, are usually the same as the legislative districts. There is and ought to be strong opposition to such a law as this, the most cranky that even educational reformers have ever proposed. It removes all control of the schools farthest from the people than ever before, and to this extent lessens the popular interest in them. There are many people who believe that the old system of choosing by popular vote a town superintendent of schools, and requiring him to visit each school in turn at least twice in each term, was better for the schools than the large district superintendent system, where the schools are largely ignored, and the superintendent once a year, and usually only a perfunctory visit at that.

One of the most serious effects in cities of such a storm as has prevailed during most of February is the unpreparedness which it exhibits as characteristic of all cities in the way of food and fuel supplies. In the city of Washington, when the thermometer went one day to 15° below zero, hundreds of families were found with but one or two days supply of coal. Even the increased demand, and urged economy in the use of coal, and the disuse of elevators because they wasted heat, until large supplies could be had. The blockade of snow shut out a large portion of the milk supply of Boston, and many families were for two or three days unable to receive milk as they had been used to doing. What milk Boston has been getting served up by hotels and restaurants, where it is served as usual. All this is in strong contrast to the comparatively independent position of most farmers, who each fall lay in enough supplies of flour, meal and all kinds of provisions, with usually enough to last not only during the winter, but through the whole year. In the case of a city, most farmers would be able to hold out longer than would many wealthy city residents. There is destitution in the country, however, but it is confined mainly to those who spend their money even in summer as fast as they earn it, and who perhaps suffer worse, because in the country few are near enough to know and relieve their destitution.

**Notable Events of the Week.**  
The visit of President McKinley and members of his Cabinet was an epoch in making Boston, the capital of New England, the centre from which important utterances were to be made by the chief of our government, and from which to promulgate his ideas to the world after one of the most important years in the nation's history. The dinner by the Home Market Club, while not partisan, was, in a way, political, entertaining nineteen hundred men, drawn together chiefly in harmony on the idea that brought McKinley into political prominence. The dinner, given on Friday by the Commercial Club at the Algonquin, was in no sense political. The club has never taken sides in partisan politics, but as Governor Long was an old member, beloved by every one, the idea was formulated of assembling about 150, including the sixty members, representing men prominent in the commercial, industrial and professional circles of the city and places immediately tributary to it.

The speeches were a delight to the men assembled, and never was a luncheon of such a character enjoyed more. The speech of General Grosvener of Ohio, the party leader of the House of Representatives, and a close friend of the President, drew the closest attention of the business interests assembled to do honor to the occasion. He drew the curtain on the financial problem Congress and business men must solve. He said the sum needed to meet the necessary appropriations the coming year will be two hundred million dollars more than present income from all sources. We cannot expect more revenue from taxes, and we cannot expect more when lessening of expenditures means no decrease of efficiency, this is most commendable. Therefore when we learn that in our magnificent new hospital forty-five cents less is spent on each patient than was necessary in 1896, though the thing may seem paltry, it is not, for 5700 patients were treated in the wards this past year, besides 19,000 in the out-patient department.

**State Interference with Business.**

It is not alone, nor even chiefly, in the wasteful extravagance in the use of money that the socialist policies are injurious to the public. The socialist may reply to this objection that though extravagantly used, such money is not lost. It has gone into other hands, and according to socialist ideas is better distributed than before, far as helping the poor is concerned. The far greater evil from socialism is its effect in repressing or in extreme cases entirely suppressing all individual effort. So far has this been carried that it is now a criminal offense punishable by United States laws for any individual to carry a letter from one postoffice to another unless it has first affixed to it a United States stamp for the required postage that has been duly cancelled. It is often done by persons who are anxious to get a letter through when they know the postoffice mail has closed. But it is against the postal laws just the same, and the offender, if discovered, is liable to whatever punishment the laws prescribe. Even the express companies, when they take letters that could go by mail, are obliged to put on the required stamps and have them cancelled. In other ways, however, the express companies help the socialist idea, as they manage to get all the most profitable light freight business, and leave to United States mails to carry that which is long and difficult that there is no profit in it.

Despite the competition of express companies the postoffice business is so generally successful that it has been always a prominent reason why socialist practices should not be extended in other directions. The best of all reasons is that for Government to try to do everything, will result in ruin. The express companies, when they take letters that could go by mail, are obliged to put on the required stamps and have them cancelled. In other ways, however, the express companies help the socialist idea, as they manage to get all the most profitable light freight business, and leave to United States mails to carry that which is long and difficult that there is no profit in it.

relegated to individual enterprises. Under various pretexts city, State and national governments have stepped in to do for the public what could be much better done by individual capitalists without its aid. It is hardly necessary to say that the private party will do the work much more cheaply than the Government can afford to do it. The latter, however, gives some soft, easy jobs to a lot of office holders, and as the government service is either free or given at nominal charge, it always has the preference even of those supposed to be abundantly able to pay their way.

The doctors are the worst sufferers from these attempts to pauperize the public and make almost everybody expect to get something for nothing. It is not, however, State or government socialism from which they suffer, but rather from the ample endorsement and accommodation which private beneficence enables hospitals of all kinds to offer to the public free of cost, or with slight fees as a not prevent the patient from being practically charity. It is astonishing how readily even the wealthiest men take to the hospital so soon as anything serious is the matter with them. Old physicians complain of this most bitterly. The men whom they could charge paying rates for going to the hospital, sometimes paying but little, and who would not come from the front, whose necessities entitled them to such help and for whose aid alone it was intended. Young physicians, after trying to get into an outside business, find themselves obliged to give up and attach themselves to some hospital, where the independent career they had planned will probably soon be forgotten in the routine work they have to do. The hospital is the graveyard for hundreds of young physicians, who, if they had kept out of it, might have made most important discoveries in medicine.

Despite its interference with their own business, a majority of doctors have generally approved the organization of boards of health and the widest extension of their powers. For the doctor's word is authoritative with boards of health, and if he is a powerful doctor, the board's influence must subordinate all others. The doctor is naturally anocrat, rightly so, with his patients, who can only disobey his commands on penalty of lingering disease and possibly death. But the doctor can never or hardly ever get all the patients he would like. But by organizing city and State boards of health, and of course being the ruling power, he can exercise greater authority in the name of public health and safety than would be given to any court or jury. The result has been that these boards of health have interfered with the business of everybody, and usually in entirely unconstitutional ways, destroying property arbitrarily under the pretext that it was for the public health. More crimes have been committed, not merely against property rights, but against the personal rights of all citizens, than during the French revolution a hundred years ago were committed in the name of liberty.

At last even the doctors have been obliged to turn against the board of health. In New York State it has been trying to assert its exclusive power over the practice of medicine, and to prevent the State from having a large plant devoted to the culture of anti-toxin in serum, which, as the taxpayers pay for it, enables the board of health to prevent qualified physicians from making such remedies and using them in their practice. The board of health has procured the enactment of a law, making it a misdemeanor to either manufacture or use any such anti-toxin, and to sell it. Such a law, creating a State monopoly, is not only odious, but it stands in the way of progress. It is said that a new remedy for diphtheria has been discovered altogether superior to anti-toxin, and which is without its many objectionable features. But no board of health will consider the new remedy, though it has the highest medical endorsement. It is evident in such cases as this that the boards of health of New York city and State are bars to medical progress, and all because the State and the city of New York have plants for preparing anti-toxin, which must be superseded if some other remedy for diphtheria is discovered. Any such better remedy will only serve to turn them out of office.

Almost all attempts by State or city governments to do things for the public that they can well do for themselves operate as interferences with the legitimate business of some person who is already engaged in the same line of work. Free concerts, such as were given last summer, and the free lectures now being given this winter, lessen the number of those who would go and pay for their seats, and thus the business is not applied. Most of those who attended the open-air free concerts in Boston last summer were attracted by the novelty of the affair, and the supposed fact that out of doors on the Common there would be less severe police regulations than are required at concerts held in halls or theatres. Musical education was the only advantage that was gained, and there are few things that the city is now called to do for people that they would not do better if given freedom to secure them by individual enterprise.

**Secretary Alger's Commission.**

The board of inquiry or commission of investigation upon the conduct of the war have made their report at last. As we expected, the testimony of the first given was conducted in a most excellent manner, and that if any mistakes were made they were chargeable to the officers and men in the field, and not to the heads of any departments in Washington, nor to any of their appointees. They also declare that the meats that were furnished to our troops were most excellent, and that there was no scarcity of ration for the soldiers, excepting on one occasion, when the men would not take and carry with them the bountiful supply sent them by the commissary general.

But they have not taken quite the position which we expected of them when they were appointed. When so many declined who were first chosen for the duty, and when they allowed General Egan to withdraw his testimony at first given, and to strike out from it the forceful epithets and adjectives which made it such interesting reading, we feared that they would not do their whole duty. They should have gone on to show that there was no sloveness in the army excepting when soldiers were tempted to eat too much, because the food was so good. They were accustomed to have at home, and that no one would have been killed if they had followed the example of officers of experience, who were wise enough to remain in their tents instead of pushing on up to the front line, where they might have known they were not wanted by the Spaniards.

and the bacon provided by the commissary department. Nor did they take proper notice, as they should have done, of the most reprehensible conduct of Miss Helen Gould, when the soldiers were brought back to the healthful camp at Montauk Point. If men died there with an idea that sea air, sunshine and sand were not enough to keep them alive, she certainly encouraged them in their conduct, and while she gained notoriety by it, it caused many who did not understand the wisdom of the War Department to put the blame upon the Secretary of War and his subordinates. The commission could have made such a report as they did without any investigation, and by following the instructions of that monumental failure, Secretary Alger.

**The Beef Combine.**

We can see where the large combinations of slaughterers and packers of beef have worked to the disadvantage of the Eastern farmer, to some extent. If he has a superannated sow or a yoke of old oxen to sell for beef, he can realize but a low price for the meat. The Chicago or Omaha dressed meats are brought to his town in good condition, and they are better meats than he can produce. They are from stock times paying but little, and who would not come from the front, whose necessities entitled them to such help and for whose aid alone it was intended. Young physicians, after trying to get into an outside business, find themselves obliged to give up and attach themselves to some hospital, where the independent career they had planned will probably soon be forgotten in the routine work they have to do. The hospital is the graveyard for hundreds of young physicians, who, if they had kept out of it, might have made most important discoveries in medicine.

But we think we can see also where they have been an advantage to the Western farmer in giving him a ready cash market for all the animals he can fatten, and a market for his fat and honest weight. In the old times, when he sold to the drovers, weights were guessed at, and the buyer was usually careful not to overestimate them. The price was not fixed and reported daily as it is now, but was a matter of argument, and the buyer was better posted than the farmer, and bought as cheaply as he could. The parts which were wasted a generation ago are now sold for a good price, and the larger abattoirs are enough of themselves to yield a handsome profit to the firm.

They have built railroads if necessary to give cheap transportation from the ranch to the slaughter yards. They have taken pains to instruct the cattle raisers in regard to the best breeds for feeding, and the best methods of feeding not altogether out of favor to the grower, and from a desire to obtain better stock, and it is said, have even purchased imported stock or furnished the money to purchase it, or its purchase good feeders for those who had grain but no cattle or money to buy any, with the same object in view.

They have buying agents in every cattle-producing county in the West, as they have selling agents in the consuming sections of the East, and it has been one of their aims to bring the two into close and rapid communication, and to cheapen in every possible way the transportation between the two points.

In all this they have sought to add to their own wealth, and have succeeded in doing so, but for every dollar they must have added more than an equal amount to the gains of the cattle feeder, and to the gains of the consumer. If we compare the prices of today with those of 40 years ago we find that beef cattle sold in Brighton, Feb. 3, 1859, at \$8 to \$8.50 per hundred weight, for extra, first quality \$7.50, second \$6.75, third \$5. The Chicago market was not regularly reported in our journals at that time, but on Jan. 25 the quotations were \$2.50 to \$3.10, or about \$4 per hundred more in Brighton than in Chicago. Hogs sold in Chicago from \$3.75 for light up to \$4.50 for good heavy, and from seven to \$5 cents a pound in Boston, with clear pork in barrels at \$21 to \$22 and lard at 12 1/2 to 13 cents a pound.

It will be seen then that the combination, though selling meat much cheaper on the Atlantic coast now than then, are paying more in the Western States for their animals, while at that time cattle were worth about what the hide could be sold for in many sections where now they are largely grown and fattened.

The Home Market Club speech of President McKinley will go down in history. Our country is larger than the Philippines. Our duty towards our neighbors is a broader thing than our duty towards any set of islands. And it is because President McKinley spoke in a large way of large questions that his words are sure to be of immense interest, not only in the present, but in the future. Congress can declare war, but a higher power must declare and fix its relations and responsibilities. No accurate map of nations engaged in war can be traced until the war is over. Our concern was not for territory or trade or empire, but for the people whose interests and destiny, without our willing it, had been put into our hands. It was with this feeling that we went to the last one not one word of line was from the executive in Washington to our military and naval commanders at Manila, or to our peace commissioners at Paris, that did not put as the sole purpose to be kept in mind, first, after the success of our arms and the maintenance of our own honor, the welfare and happiness and the rights of the inhabitants of the Philippine Islands.

We were doing our duty, by them as God gave us the light to see our duty, with the consent of our own consciences and with the approval of civilization. No imperial designs lurk in the American mind. Our principles undergo no change under a tropical sun. They go with the flag. They are wrought in every fold of its sacred folds and are indistinguishable as its shining stars. Such sentiments as these nobly define the present attitude of our country, and we as Bostonians have a right to rejoice that it was in our city that our President gave them utterance. As surely as Bonker Hill is Bonker Hill, the teaching of Bonker Hill, trust in the righteousness of our purpose, holds in the breast of all worthy Bostonians. Truly, as when Warren fought the great battle, is belief in the power of consecrated courage. With our President we rest calmly in the assurance that our country has done its duty in refusing to thrust the Filipino from "the pathway of the world's best civilization."

The present Archbishop of Canterbury, who is regarded by many competent judges as the first man in the whole Anglican Communion, has said that, to enable a man to lead his fellows, there are three great qualifications: a sympathetic heart, the insight of genius and strong tenacity of purpose. What the great prelate has so well said in alluding to England's Grand Old Man may be equally applied to our own loved Abraham Lincoln, the greatest

American of his time, and the most genuine type of true Americanism; one whose noble and inspiring example grows brighter and clearer with increasing years. To him, indeed, was not given the length of days vouchsafed to Tennyson, Holmes and Gladstone, all born in the same year (1809), and who passed away at the age of eighty-three, eighty-five and eighty-eight. But the greatness and grandeur of a man's life are not always measured by the number of years he spends on earth. Though taken away at the comparatively early age of fifty-six, the preserver of his country has left behind him a deathless name upon the pages of American history, and he has been enrolled among the world's truest heroes.

Were a star quenched on high  
For ages would its light  
Still traveling onward from the sky,  
Shine on our mortal sight.  
So when a great man dies,  
For years beyond our ken  
The light he leaves behind him shines  
Upon the paths of men.

American arms in the Philippines are as successful on land as they were last May under Dewey in the destruction of the Spanish fleet last May. The attack on Manila by the insurgents was repulsed with enormous losses to them, but very small losses comparatively to American forces. Since the our forces have taken the important outposts, and the later news is that this was followed by the capture of Iloilo, almost without loss. The insurgent leader has learned that he is not dealing with Spaniards, and his followers have been so completely cowed that it is very unlikely that he can retain them. All this destruction of life has been made necessary by the headstrong foolishness of Aguinaldo, who, supposed, without any reason, therefore, that American sovereignty in the Philippines meant oppression of their people. The American commission to treat with the Filipinos is well on its way, and as it will be accompanied or preceded by reinforcements of 6000 to 7000 men and the Oregon, it is to be hoped that no more fighting will be needed. When Aguinaldo learns that American rule in the Philippines will give them all the home rule this people is capable of exercising, he will see that he has been deceived by Aguinaldo and by the reports sent him of speeches in the American Senate, wherein our sovereignty in the islands has been denounced as necessarily oppressive. These are mainly responsible for Aguinaldo's hot-headedness and the bloodshed it has caused.

**A New Era in Grapes.**

When considering our small fruits the grape should not be left out of the list. It was the first fruit discovered here by the Newmen, and they have been cultivated since the first settlement of this country. The Concord grape originated within 15 miles of Boston, and the first hybridizing of the grape was done in Massachusetts.

The writer has devoted much time to the improvement of nearly all our native fruits, and has given particular attention to the improvement of the native American or wild grape, having been the third one to hybridize them in this country. John Fisk Allen was the first to try it, E. S. Rogers was the second and the writer was the third. We all worked on similar lines at that time, and have been most of the time since, though the work of each has been mostly unknown to the others. But the results of the experiments of all have helped to point out the cause for improvement, and have shown the causes of failure.

We all started with Vitis Vinifera as our parent, usually the male, but experience showed us that the half bloods, though great improvements on the native in quality, were too tender and too liable to mildew, as a rule. This indicated that more native blood was necessary, and we now use a half blood Vinifera or half blood, and we have made our crosses between pure natives with the most of the qualities desired for a commercial grape, hardy, prolific, of good quality, a good keeper, and easily propagated.

For the north we find Vitis Parvula is the hardest and easiest propagated, but the best in our soil, and too small. Vitis rotundifolia, the Muscadine, and the Florida grape of Texas they have the Post Oak, Vitis Lina, and Vitis Rotundifolia. The Post Oak is a vigorous grower, hardy, and free from mildew or rot. The bunch and berry are large, but rather too sour for a table grape. Vitis Rotundifolia is a small, sweet grape and very hardy, and some very successful crosses have been made between the two. We have also the North Vitis Labrusca, which is hardy, clearly and vigorous, but not as free from mildew as those named above. The fruit is very large, but when combined with species of a purer flavor this foxtail is toned down to a pleasant Muscadine flavor.

Most of the experiments have been made in the combining of the above species, with some times a sprinkling of Vitis Vinifera. The few experiments in this country are every year making new combinations, and the coming grape is sure to come very soon. Male crosses are now made by using the male and female vines instead of opening blossoms and removing anthers.

It has long been my desire to obtain a group of choice male and female vines for breeding purposes, and I think I have succeeded in getting just what I wanted. I have produced a male vine that has combined in its makeup Vitis Labrusca, V. Parvula and V. Vinifera. It is thoroughly hardy, a vigorous grower, blossoms medium early and has an enormous cluster. I used last year for the first time on some very choice female vines, and consequently have no fruiting vines from it yet.

I regard this as a great acquisition. Who can estimate the value of such a vine for breeding purposes? Why may it not be worth as much to the country as the best trotting stallion ever produced? I believe the time is not far distant when the grape will form a large item of export, for surely the experiments are on the right road to success, and when their efforts do succeed, we may see our New England hills covered with vines producing large clusters of dainty Muscades. I may at some future time send them for something more of the results already obtained.

N. B. WHITE.

**Cucumbers for Early Forcing.**

There are very few vegetables that will yield more profit than cucumbers for early forcing where the markets are handy. The demand for hot-house cucumbers extends through the winter season, and Florida growers ship tons of them to our Northern cities. But both of these retire when near-by cucumbers begin to come in from the market garden. The hot-house cucumbers are too expensive, and the Florida ones are too stale to compete with the new crop from the near-by fields. The whole object is to get the crop in early. If possible, be

ready to ship the cucumbers ahead of any rivals. Last year a successful market for the first three weeks after the first crop was ready for picking. First a good mould for early forcing should be made of decomposed horse dung, upland ripen from seedlings, and the seeds must be put in hot-houses or cold frames early enough to give the plants a good start. Some begin the planting as early as the last week in January, but the first two weeks in February will do. Certainly a small first crop should be started this month, and later ones for the field can be put in later.

By proper forcing and culture the time of growing can be reduced one-third to one-half. The sun plays an important part in the forcing of the cucumber plants, and the hotbed should be arranged so that the sun will reach it at all hours of the day. The heat should never be allowed to get below 55°, and the greatest heat necessary for forcing them is 65°. Such a heat with the aid of the sun will produce the desired results.

One plant in a hill, or two in a pot, will be sufficient, and if they thrive well one of these may be transplanted or destroyed later. One vine in a pot will produce more fruit in weight than two. The roots of the plants extend widely in every direction, and when the runners begin to spread on the surface they should be pinched back until the plant is strong and stocky, and they should be trained to support and spread out to get all the light and sun possible. A great number of early cucumbers can in this way be raised from a small plot of ground, and as there is always a good market for them, the grower is pretty sure of his profits.

C. S. WALKER.

**Massachusetts.**

**Make Your Own Plant Cuttings.**

The cuttings of many of the plants to be used in the flower garden should be rooted during the months of February or March. The receipts are given here, and the cuttings should be covered with blooms during the summer months if they are given proper care. Other plants that add greatly to the beauty of the garden, and which may be propagated by cuttings, are the coleus, fuchsia, aldermanthra and centaurea. These plants all root readily from cuttings. They can be started in a cutting box in the window, which should be as long and wide as desired for the limited space, and about four or five inches deep. It should be filled with clean river sand. When the cuttings are first made they should be shaded during the heat of the day and sprinkled several times a day until the cuttings become thoroughly established. The sand should always be kept moist, but never watered. Cuttings are often rooted in a deep plate filled with moist sand. There are various contrivances used for rooting cuttings, but in each case the rooting medium is clean, moist sand. Soil is apt to become soggy.

W. B. MOORE.

**Kansas Agricultural College.**

**Butter Market: Higher.**

The extreme cold and stormy weather has seriously interfered with the make and supply of butter. Prices have taken a strong upward turn, whether temporarily or permanently, and the price of butter is now higher than it has been for some time. The spring supply increases next month, it may be difficult to foretell. Advances of two to three cents per pound are quoted at leading butter markets, while buyers in Boston market have to pay two cents a pound more than last week. Buyers naturally resist this advance, and operate cautiously and in a small way.

The receipts of butter at Boston for the week were 12,645 tubs and 23,375 boxes, a total weight of 622,548 pounds, including 39,741 pounds of export, leaving 582,807 pounds for the local traffic, against 581,442 pounds the previous week last year. On Monday of this week only 37,334 pounds were received, and on Tuesday, owing to the snow blockade, no receipts were reported. The exports of butter from Boston for the week were 8,816 pounds, against 5749 pounds the corresponding week last year. From New York the exports were 9142 tubs, and from Montreal, by the way of Portland and St. John, N. B., 5400 packages were sent off.

The statement of the Fish Market Cold Storage Company shows that 70 tubs of butter were packed in and 4697 tubs taken out, leaving a stock of 31,785 tubs, against 25,556 tubs same time last year. The Eastern Company holds 4613 tubs, and with this amount added the total stock is 36,398 tubs, 10,940 tubs more than last year.

**Boston Fish Market.**

The storm of which we spoke last week has been more sorely, and all off-shore fish are very scarce, and prices have nearly doubled, which will probably be bad news for those who expect to observe Lent. Cod fish are 4 to 4 1/2 cents for market size, and steak cod 5 cents. Haddock is 4 1/2 to 5 cents, pollock 4 cents, and hake 3 1/2 to 4 cents. Cusk is quiet at 3 1/2 to 3 cents, and haddock 12 to 14 cents. Haddock 10 cents for frozen and 25 cents each for green, with native mackerel scarce at 25 cents. Bluefish 7 to 9 cents a pound and frozen pompano 15 cents, with green pompano 25 cents. R. 14 snappers 8 cents a pound, sheepshead 10 cents, bullhead 10 to 12 cents, and from the same, sea trout 12 cents, and white fish 12 to 14 cents, with striped bass 20 cents. Florida cod at 30 to 40 cents each for buck and \$1 to \$1.25 for roe. Georgetown shad 75 cents for buck and roe, \$1.50 to \$1.75 each. Salmon at 8 to 10 cents a pound for Oregon, and 16 to 20 cents for frozen Eastern, with fresh caught Penobscot at \$1 a pound. Brook trout 30 cents, Eastern smelt 5 to 7 cents, and Atlantic salmon 12 to 20 cents, according to size. Clams are quiet at 60 cents a gallon, but scallops are scarce at \$2.25 and shrimps not very plenty at \$1.50. Lobsters are scarce and higher, 18 cents a pound alive and 22 cents a gallon for Norfolk, \$1.15 for Providence River and \$1.25 for Stamford; in shell, \$6.50 to \$7 a barrel.

**Export Apple Trade.**

The total apple shipments to European ports for the week ending Feb. 11, 1899, were 17,503 barrels, including 16,269 barrels to Liverpool, 1274 barrels to London, 450 barrels to Glasgow and 120 barrels to various other ports. The exports included 2221 barrels from Boston, 2123 barrels from New York, 6234 barrels from Portland, 2839 barrels from Halifax and 3738 barrels from St. John, N. B. For the same week last year the apple shipments were 16,727 barrels. The total shipment thus far this season have been 1,090,971 barrels, against 773,463 barrels for the same time last year. The shipments in

detail to date have been 108,711 barrels from Boston, 140,118 barrels from New York, 118,619 barrels from Portland, 46,705 barrels from Montreal, 188,711 barrels from Halifax and 38,107 barrels from St. John, N. B.

**Cold Weather in Southern States.**

In some parts of the Southern States the weather has been colder this winter than for many years previous, and has caused serious damage to the growing crops, as well as proved a hindrance to the planting of others. Florida orange growers say it has hurt new wood upon their groves, but has not much injured the older growth, and many saved their trees by building fires among them, having timely warning of the cold wave from the Weather Bureau. The strawberry fields were mostly severely hurt, and the crop probably will not be more than one-half what was expected. Garden crops were badly injured and in some instances totally destroyed. The stock raisers in the Texas Panhandle district and in Wyoming and Montana are reported as losing 30 per cent. of their stock, and all the cattle in the Texas Panhandle district are frozen over from bank to bank, and in Washington the thermometer registered 15 degrees below zero, the coldest weather ever known there, and six degrees below at Little Rock, Ark., broke all previous records there.

**Vegetables in Boston Market.**

The storm has affected prices in the vegetable market generally, and while a few things were abundant enough to last until there is better opportunity to put in new supply, many others are scarce even at advanced prices. Farmers do not care to drive in even from nearby points, and our transportation has been at a standstill since last week. Southern produce has been nearly all frozen up or snowed under at home, which is better for the growers than that which was on the way and so frozen as to sell for nothing to pay freight bills. Parsnips are higher, 75 to 90 cents a bushel. Beets and carrots steady at 40 to 50 cents and ditto turnips the same. Sweet German turnips will easily sell at \$1.50 a bushel, and native yellow ones at \$1.50. St. Andrews 65 to 75 cents at first hands. Onions are firm at \$2 to \$2.50 for 12-pound barrels. York State and Western, 10-pound barrels, \$1.65 to \$1.75. Looks 50 to 60 cents a dozen bunches, and chives 75 cents to \$1. Radishes 30 to 35 cents a dozen, and cauliflower 75 cents to \$1. Celery scarce, and anything good from \$5 to \$6.50 a box. Cucumbers 18 to 20 cents each by the box. Peppers \$1.50 to \$2 a case of six boxes. Artichokes \$1 to \$1.25 a bushel.

Cabbages in light supply and firm at \$1.50 a barrel. Red cabbage \$1.50 to \$1.75. Cauliflowers scarce at \$2.75 to \$3 a case. Sprouts 25 to 30 cents a quart, by the crate. Lettuce, three dozen boxes at \$1.50 to \$1.75. Spinach \$1 a box or \$2.50 to \$3 a barrel for Norfolk and \$2 to \$2.50 for Baltimore. Handfuls \$1.25 to \$1.75 a bushel. N. B. Onions to be scarce in Norfolk. Kale 75 cents to \$1 a barrel. Parsley way up to \$4 a box. Egg plants \$2 to \$2.25 a case and Southern tomatoes from \$2.50 to \$3.50. Hothouse tomatoes 60 to 65 cents a pound, and scarce at that. String beans at \$2.50 to \$3.50 a bushel for Florida green. Asparagus \$3.50 to \$4 a dozen bunches. Rhubarb 8 to 10 cents a pound, and asparagus 10 to 20 cents. Squashes are higher. Good marrow will bring 65 cents a barrel. Hay State or Tuba 75 cents, and Hubbard's, native, 50 cents to \$1, though some Western can be had at \$8 to \$12 a ton.

Potatoes have been coming in heated cars, and there is a fair supply now for the little that is being done in them. Arrostok Hebron, good 60 cents and extra 60 to 62 cents. Red State 70 to 75 cents. Green Mountains 70 cents and Dakota \$4 to 50 cents. York State Green Mountains and Rarals at 9 cents, Burbanks and White State 45 cents, and Western Green Mountains 45 to 50 cents. A few Jersey







## OUR HOMES.

## The Workbox.

## INFANT'S SOCKS.

Use about two skeins of Fletcher's A. A. Saxony, steel needles No. 14. Cast on 61 stitches.

1st row—1 plain, over, (2 slip 1, knit 2 together, pass slip stitch over) this is it and blind, 1 plain, over, 1 plain, over, and so on from end of needle.

2d row—Seamed across.

Continue these two rows, repeating them 12 times. Then knit across plain, seam back. Then three plain (2 over, narrow, 1 plain, and so on from (2), knitting the last two stitches plain. Then seam across. K it across plain, narrowing at each end of needle, and once in five stitches. (This will leave 50 stitches.)

Then seam across. Leave 17 stitches at each end of the needle, and begin with the middle stitches (16 in number) to knit the top of the foot. Knit plain back and forth, the first time across (narrowing at the beginning and end of the needle, when will leave 14 stitches. Continue to knit plain for 14 purl (a purl is twice across).

On the fifteenth, seventeenth and nineteenth purl narrow (on the right side) at the beginning and end of the needle. This will leave eight stitches. Break off the thread and join it so as to knit the seventeen stitches left on the right side of the sock. Take up sixteen stitches on the side of this piece, which has just been knit, for the heel of the foot.

Knit the eight stitches left at the end of this piece. Take up and knit 19 stitches on the other side of it, and then knit the other 17 stitches which were left. This will give eighty stitches in all. Knit 4 purl plain.

5th purl—35 plain, narrow, (2 plain, narrow) twice, 35 plain, knit back plain.

6th purl—35 plain, narrow, 2 plain, narrow, 2 plain, narrow, 31 plain, knit back plain.

7th purl—35 plain, narrow, (2 plain, narrow) twice, 35 plain, knit back plain.

8th purl—31 plain, narrow, 2 plain, narrow, 1 plain, narrow, 31 plain, knit back plain.

9th purl—30 plain, narrow, (1 plain, narrow) twice, 30 plain, knit back plain.

10th purl—Narrow, 26 plain, narrow, 1 plain, narrow, 2 plain, narrow, 26 plain, narrow, knit back plain.

11th purl—Narrow, 24 plain, narrow, (1 plain, narrow) twice, 24 plain, narrow, knit back plain. There should now be 55 stitches. Divide stitches putting half on each needle, with a third needle knit plain and bind off.

EVA M. NILES.

## Winter Washing.

Washing, which is usually the heaviest work of the household, is especially heavy and difficult to manage in winter. Where there is a place to dry the clothes in the house, as there often is today in well-built houses, the trouble of drying the clothes is materially mitigated. The old-fashioned idea that freezing clothes improved them is not so often heard of now as it once was. Cotton goods are not materially injured by being basted while frozen, but linen and woolen goods are cracked, and the fibres are stretched by being whipped or handled while frozen, or by whipping about on the line. It is safer and better to dry linen and woolen clothes indoors in winter. Usually cotton goods must be finally dried indoors in winter, by some means, and it is very inconvenient where there is no large room which can be used for this purpose. Where the kitchen is large and somewhat apart from the main living rooms of the house, clothes can be dried there at night from lines arranged for the purpose. It is a dangerous thing, on account of the health of the household, to use this room as a drying room during the daytime, though it is often done. It should only be used in this way when it can be shut up at night, and is apart from the vicinity of the sleeping room, so that by no accident can the dampness that arises penetrate to them.

The drying of clothes is one of the most serious questions of washing day in winter. Next to this, or more important, where there is an irregular supply of water for washing, is the question of the water. It is sometimes difficult to get soft water in winter. In such a case, a little soda, ammonia or borax must be used to soften the water. The prejudice against chemicals is giving way, and the most careful housekeepers now use them with intelligence, so that they do not do the least injury. Where the water is muddy, a little washing soda thoroughly dissolved and stirred in the water will cause it to clear itself, the mud settling to the bottom. The clear water may then be dipped off. It requires almost twice as much soap to wash clothes in hard as in soft water.

## Art of Conversation.

In the first place, in order to talk agreeably it is requisite to have something to talk about. You cannot draw water from a well where no water is, therefore you must cultivate your mind through reading and observation.

Attention yourself to talk about what you see and read. It is a mistake not to talk to the people of your own family, many a one has grown taciturn from considering it not worth while to entertain the home folks. Let the habit of story telling be cultivated, you cannot lack for auditors while you have children around your hearth. The clear water may then be dipped off. It requires almost twice as much soap to wash clothes in hard as in soft water.

## To Cook Mush.

The proper method of cooking this simple, homely dish, too often served having a raw taste that makes it anything but palatable, is carefully explained in the following directions, taken from the Woman's Home Companion.

It would be hard to find a cook who does not claim a knowledge of mushrooming; yet how many among experienced housekeepers, make good mush? Boiling water, cornmeal and salt—what simpler than to put together and cook them? Yet much of indifferent meal properly made may be better than that made of the best meal wrongly handled. The water must be freshly boiled and salted, and all the meal as it goes in must encounter the same freshly boiling temperature, to burst the starch cells, as direct heat "pops" corn. Therefore, making mush takes time, for the meal must be added so slowly as not to stop the boiling, as well as to avoid lumps. A thick iron pot, porcelain lined, is the best thing to cook it in, and a wooden spoon or paddle should be used for the stirring.

Sprinkle the meal in slowly with the left hand while stirring with the right. The proportions of the ingredients will vary



A TRUE LOVER'S DREAM.

with the quality of the meal or its character (whether crushed or cut), but an average rule would be four quarts of water, on quart of meal and two tablespoonsful of salt. When all the meal has been smoothly stirred in, cover the pot closely and stand it where it will give an occasional bubble for three or four hours, or for half a day. Do not disturb the surface, as stirring permits the "extractives" or flavors to escape. Mush made of good meal by the above method, and served with rich cream, is a royal dish.

## A Hot Sand Bag.

Dr. Belshap says: Many persons are acquainted with the virtues of the hot water bag, but a sand bag is still better. Get some clean, fine sand and dry it thoroughly in a kettle on the stove; make a bag about eight inches square of flannel, fill it with the dry sand, sew the opening carefully together, and cover the bag with cotton or linen cloth. This will prevent the sand from sifting out, and also enable you to heat the bag quickly by placing it in the oven or on the top of the stove. After once using this you will never again attempt to warm the feet or hands of a sick person with a bottle or a brick. The sand holds the heat for a long time, and the bag can be tucked up to the back without hurting the invalid.

## Hints to Housekeepers.

Dishes for hot cakes and English muffins come in various styles of decorated pottery. They are the deep soup-plates, and have covers, perforated to allow for the escape of steam and to prevent condensation in the cakes when they are thus covered.

If ice cream sticks to the mould, and refuses to slip out readily, put a towel wrung out of hot water around it a moment to loosen. Then if the outside seems soft, set in the icebox another moment to harden again.

When velvet gets crushed under pressure, hold the parts over a basin of hot water, with the lining of the article next the water; the pile will soon rise and assume its original beauty.

A good renovating fluid for black silk is a little rock of ammonia and a piece of common soda; put into a bottle and dissolve into one-half pint of boiling water. Sponges with this and iron. This is also good for restoring rusty-looking black woolen goods.

The secret of good potatoes, in themselves and for fritters, fish balls, potato cakes, etc., depends on the simple fact of having this vegetable soaked so that it is left "moistly" instead of hard and dry bits of soil. In order to produce this result they must be cut, if of large size, thrown into boiling salted water, boiled for twenty minutes to half an hour, drained thoroughly and put back on the top of the stove for a few moments. They should be in a saucepan with a good length of lard; this must be taken firmly in the hand and the potatoes tossed to let the steam, and also to prevent their sticking to the bottom; this must be done once or twice. When the potatoes look white and floury they should be placed on a warm, not hot, part of the range and covered until needed with a clean cloth, which will absorb all surplus moisture.

A hint now how to make satin shoes last—strip them across with narrow ribbon of the same color. This prevents the shoe wearing out at the sides, and the ribbon can be renewed when it begins to wear out at the sides. Ballet girls even resort to this plan to make their shoes last, otherwise they would require a fresh pair almost every night. The ribbon must be narrow, of course, and must match the shoes in every respect. For instance, the white collar of a gown of heliotrope silk or moire can be embroidered with flowers of shades matching or harmonizing, and will be very lovely.

An authority recommends housekeepers that where silver tarnishes very quickly and in a very marked degree, leaving sewer or illuminating gas may be suspected. A careful inspection should then be made of fixtures and traps. Brushes designed for use in removing the grime from polished tables are to be found now in the shops. They are high and rather narrow and are provided with very soft bristles, contact with which cannot injure the finest wood finish. They are intended not only for luncheon service where a cloth is omitted, but for use also at the

dinner-table. Ornamental handle and general excellence in make increase their suitability for the parlor or tray.

When by wear tortoise shell articles have lost their luster, the polished surface may be restored to its original condition by carefully rubbing with powdered rottenstone and oil. The rottenstone should be very carefully sifted through the finest muslin. When all scratches on the surface of the tortoise shell are thus removed, a brilliant polish may be given to it by applying good friction with a piece of soft leather, to which some jeweler's rouge has been applied.

## Domestic Hints.

## INDIAN PUDDING.

Put three pints of milk and water of equal proportion in a saucepan and when it begins to boil put half a cup (the kitchen five cup) of yellow meal, and stir till the whole thickens; then add half a cup of molasses, an even teaspoonful of powdered ginger, half an even teaspoonful of cinnamon, and a good pinch of salt. Put the whole in a baking dish, in which an egg has been well beaten. Stir it well and taste it. If more sweetening is required add sugar. Bake it from two to three hours, according to the heat of the oven.

## FISH EN COQUILLE.

In a saucepan put one tablespoonful of butter, one tablespoonful of flour, one-half of a teaspoonful of salt and a dash of cayenne. Melt over the fire and add gradually one cupful of milk or thin cream, stirring until smooth. Simmer for five minutes, add one heaping cupful of cold fish, drawn from skin and bone and broken into flakes. Fry to the side of the fire for five minutes, take off and add one-half of a teaspoonful of chopped parsley, two drops of onion juice and the beaten yolks of two raw eggs. Slightly butter half a dozen plates, divide the mixture among them, and sprinkle with buttered crumbs. Place in a hot oven just long enough to slightly brown the crumbs and send to the table.

## BAMBOO STEAK.

Parboil several sliced onions until quite tender, then drain dry and brown them slightly in butter. Have the steak three inches thick, broil over bright coals, turning as soon as seared, and when well done. Dress with butter, salt and the fried onions.

## ORANGE CUSTARDS.

Needed: The juice of ten large oranges, a tea-cupful of sifted sugar, the yolks of two eggs, one pint of cream. Sweeten the orange juice with the sugar, set it over the fire; stir constantly till hot, when skim it carefully, and set aside to cool. When nearly cold add the yolks of eggs beaten very light, and the cream. Put into a saucepan, and stir over a very slow fire until thick. Pour into cups, and serve cold. If desired, the whites of the eggs, beaten stiff, with a teaspoonful of powdered sugar, may be used, a heaped tablespoonful on the top of each cup of the custard.

## DATE CAKE.

A simple date cake has the fruit in the ayer mixture only. Any simple cup cake is baked in layers, each of which should be about three-quarters of an inch thick when done. With a cup of chopped dates is mixed half a cup of whipped cream, the mixture being spread between the layers. The loaf, formed from three layers piled together, is loaf, and may have a few whole dates, stoned and stuffed with almonds, spread over the top.

## ORANGE CRIBBLE CAKE.

Mix together one pint of Graham flour, one-half pint of corn meal, one-half pint of flour, two tablespoonsful of molasses, one-half teaspoonful of salt, one egg, one pint of buttermilk, one teaspoonful of soda. Bake on a well-greased hot griddle.

## The Fashions.

According-plated materials are still in very great favor in the making of skirts, waists and overcoats of gowns designed for both women and children.

There is no doubt that in spite of the masses of spring fashions that will, as usual, be largely employed, feather tips and plumes will hold their own this season. It was a noticeable feature of a recent lovely home wedding that there were no artificial flowers worn, while the real ones were plenty. The bride's flower decoration was most novel and beautiful. The new mode of "tying" the garlands was carried to its limit, and with greater skill. It is liked so much by those who will have the very newest modes, that it needed a name, and so was christened the "Chionade."

Crystal lockets inscribed with small diamonds, gold purses outlined with a fringe of pearls, enamelled pins and pendants in the form of weird dragons and serpents and buttonhole

watches (if you must) are among the novelties in Parisian jewelry shops.

In new trimmings anything which has a scalloped edge embroidered in the old-fashioned manner will be very popular, and ruffles of this sort with embroidered edges are among the spring trimmings. Fringes, too, seem to be gaining in favor.

White cloth vests, revers and other accessories impart an appearance of daintiness and distinction to the tailor costumes they decorate. The gowns so finished this spring will be especially attractive. All the short, busy coats are very closely fitted in the back, and on many of the imported costumes the white of the vest is double-branded and fastened with handsome gold buttons, and the white revers are edged with a graduated design in narrow gold bands.

Materials for boues that will wash, put up in proper lengths in a box like robe dressers, is one of the novelties. White and tinted muslins tucked in groups at a waist with lace law-lorion all ready to make up are a very pretty variety.

Oriental designs and colors appear in some of the new materials in all silk and silk and cotton. Military gowns are one of the fashions in Paris. The skirt and coat are of dark blue cloth, trimmed with narrow gold bands. The jacket has a piping and facing of red, and the whole is crowned by a dashing military cap.

Long lace sleeves are still worn in evening gowns, but the elbow sleeve is more and more favored as the season advances. House gowns and theatre waists are fitted with this sort of sleeve and dressy evening gowns as well. Sometimes, pale gray cashmere with a wide lace frill; again it is three-color-stripe, made with narrow bands of velvet between, or made of heavy lace, fitting the arm closely.

Netted trims have come around again with the regularity of all things in fashion which repeat themselves. They are used for cashmere dresses for mantles and gowns, and particularly pretty are the netted in a circle set in above the hem of a cashmere overcoat, either one or two rows, even just long enough to slightly brown the curls and send to the table.

French modistes scallop the fronts and lower edges of their chic little jackets, which meet at the top, and the small scalloped revers, like those of regular tailor gowns. Others are fitted out at the neck with a gimp or pin-flores.

Flowers are high in favor, as shown by the large importance of the military saraballs. They are set in great bunches on one side of the toque, and as the spring advances we shall see more and more of the flower trims. These made entirely of violets, which in France is called light, silky wool fabric, plain, flowered or polka-dotted, and true-lovers' knots formed of narrow lace insertion, with the fabric cut out underneath, will be much used on the fronts and sides of the dresses of spring, and in the organdie, linen laces, India silk, batiste, etc. Instead of insertion, the modiste will use yards and yards of narrow-gathered satin ribbon cut, forming a bow-knot design on skirt and bodice, or following a regular braiding design from the collar band to the extreme edge of the overdress or skirt roll.

All the new skirts are made separate from the lining, even in the thinner materials that are used. Among the tailor gowns a few are made with the lining sewed into the seams. When this is done silk is not used, nor silk or peraline answering the same purpose, but the best hanging skirts are those that have a well-fitted lining of silk, either taffeta or a soft silk, made not quite so full as the dress skirt and with the fullness well in the back. These

hunks are not fitted so close over the back as the dress skirt. Around the front they are finished with a deep hem of tulle, in which is sewed one or more ruffles. A "skinny" effect still prevails, but as it is not a coming to every woman, a great many of the skirts have a band of the fine hair cloth put between the tulle and the skirt. This hair cloth is very pliable and not at all like the heavy qualities that were formerly used, and certainly does give a little more style to the skirt. The skirt of the gown itself is finished with a hem or lace, the stitching not coming through, unless the skirt is very pliable and not at all like the heavy qualities that were formerly used, and certainly does give a little more style to the skirt. The skirt of the gown itself is finished with a hem or lace, the stitching not coming through, unless the skirt is very pliable and not at all like the heavy qualities that were formerly used, and certainly does give a little more style to the skirt. 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